

<b>PRODUCT NAME:</b>	<b>CRUNCHY COB FLOUR (TRADE)</b>		
<b>LEGAL NAME:</b>	Crunchy Cob Flour		
<b>DESCRIPTION:</b>	A flour containing malted wheat flakes, malted barley flour and wheat bran for the general production of bread and rolls.		
<b>INGREDIENTS &amp; COUNTRY OF ORIGIN:</b> (In Descending Order)	<b>Wheat</b> Flour ( <b>Wheat</b> Flour, Calcium Carbonate, Iron, Niacin Thiamin), Kibbled Malted <b>Wheat</b> Flakes, Kibbled <b>Wheat</b> , Malted <b>Wheat</b> Flour, Salt, Malted <b>Barley</b> Flour, Flour Treatment Agent: Ascorbic Acid.  <b>Country of Origin:</b> Wheat Flour (UK, Canada) and other Ingredients (Worldwide).		
<b>PHYSICAL SPECIFICATION:</b>	<b>TEST</b>	<b>MIN</b>	<b>TARGET</b>
	PROTEIN:	12.0	12.5
	MOISTURE:	12.5	14.5
	ASCORBIC ACID:	Positive	
	<b>Sieving:</b> Tails 20 W : 10.0-16.0 Tails 9N : 10.0-16.0 Total = 20.0-32.0		
<b>PACKED :</b>	In the United Kingdom		
<b>PACK SIZES:</b> (e mark symbol at end of weight indicates these products are packed to average weight, all others are minimum weight)	<b>PACKAGING TYPE</b>	Multilayer Paper Bag - Recyclable	
	<b>FINISHED BAG SIZE/WEIGHT</b>	16 Kg	
	<b>BAG DIMENSION</b>	H:700mm, W: 395mm, D:60mm.	
	<b>BAG WEIGHT EMPTY</b>	160g	
	<b>PALLET FORMAT</b>	80 bags per full pallet typically, 7 bags per layer	
	<b>PALLET TYPE</b>	If applicable will be either Wood or Plastic - as required.	
<b>TRACEABILITY</b>	<b>BAGGED</b>	TRADE = Lot No, Bag No, Produced Date, Best Before Date. (Example: LOT = 30180 A, BAG NO = 15, PRODUCED = 31/01/21 BB = 31/10/21)	
<b>STORAGE ADVICE:</b>	Cool, dry ambient conditions		
<b>SHELF LIFE:</b>	9 months from production/packing date when stored as recommended		
<b>PRODUCT PROTECTION (CCP'S)</b>	<b>REDRESSER</b>	<b>DETECTION LIMITS</b>	
	Bulk Flour	1 mm Screen	
	Other Ingredients	10 mm Screen	
	<b>METAL DETECTION</b>	<b>TEST PIECE SIZES</b>	
Trade Packer	3.0 mm Fe, 4.0 mm Non-Fe, 8.0 mm SS		
<b>NUTRITIONAL DATA:</b>	<b>TYPICAL VALUES</b>	<b>AS SOLD PER 100g</b>	
	ENERGY	1408 Kj 331cal	
	FAT	1.6 g	
	of which saturates	0.3 g	
	CARBOHYDRATE	71.2 g	
	of which sugars	2.3 g	
	FIBRE	5.2 g	
	PROTEIN	12.3 g	
	SALT	1.5g	
	<i>This information has been collated from in-house data, supplier's data &amp; published literature (McCance &amp; Widdowson's 7th Edition). It should be treated as a guide - cannot be guaranteed.</i>		

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ALLERGEN STATUS	Allergen	Contains Yes / No	Contamination Risk Yes / No	Comments
	Peanuts and derivatives	NO	NO	
	Nuts and derivatives	NO	NO	
	Sesame and derivatives	NO	NO	
	Molluscs and derivatives	NO	NO	
	Crustaceans and derivatives	NO	NO	
	Fish and derivatives	NO	NO	
	Milk and derivatives	NO	YES	On site controlled risk
	Egg and derivatives	NO	YES	On site controlled risk
	Celery and derivatives	NO	NO	
	Mustard and derivatives	NO	YES	On site controlled risk
	Cereals containing gluten (wheat) and derivatives	YES	N/A	Wheat Flour, Malted Wheat Flakes, Kibbled Wheat
	Cereals containing gluten (rye, barley, oats, spelt, kumat or their hybrid strains) and derivatives	YES	N/A	Malted Barley Flour
	Soya and derivatives	NO	YES	On site controlled risk
Lupin and derivatives	NO	NO		
Sulphites & derivatives >10mg/kg	NO	YES	On site controlled risk	
ADDITIONAL FOOD INGREDIENT DATA	Present in Product	Contains Yes / No	Contamination Risk Yes / No	Comments
	Additives	YES	N/A	Flour statutory additives, Ascorbic Acid
	Animal Products	NO	NO	
	AZO and Coal Tar Dyes	NO	NO	
	Benzoates	NO	NO	
	BHA/BHT	NO	NO	
	Caffeine	NO	NO	
	Corn/Maize and derivatives	NO	YES	Cross contamination in supply chain
	Fruit and derivatives	NO	YES	On site controlled risk
	M.S.G. and Glutamates	NO	NO	
	Colours	NO	YES	On site controlled risk
	Flavourings	NO	YES	On site controlled risk
	Sweeteners	NO	NO	
	Textured Vegetable Protein	NO	NO	
Vegetable and derivatives	YES	N/A	On site controlled risk	
Yeast	NO	YES	On site controlled risk	

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G.R.Wright & Sons Ltd  
Ponders End Mills, Enfield, Middlesex, EN34TG TEL: 0208 3446900  
Wrights Bakery Ingredients, a division of Wright's manufacturing at:  
Unit 4a, Delta Park Ind.Est., Millmarsh Lane, Enfield, En3 7QJ



<b>SUITABILITY STATUS:</b>	<b>Does this product meet the following claims:</b>		<b>Yes/No</b>
	Suitable for Vegetarians & Ovo-Lacto Vegetarians		Yes
	Suitable for Vegans		Yes
	Suitable for Coeliac		No
	Suitable for Lactose Intolerance		Yes
	Suitable for Hindus		Yes
	Kosher certificated		No
	Halal certificated		No
Organic certificated		No	
<b>GM STATUS:</b>	This product does not contain any Genetically Modified ingredients.GM Policy Statement available upon request. No commercially grown GM wheat is currently available.		
<b>IRRADIATED MATERIAL:</b>	G.R. Wright's do not use irradiated materials in any products.		
<b>MICROBIOLOGICAL TESTING:</b>	All our products are not produced to a microbiological specification. Levels found in wheat are naturally occurring and will vary from season to season. Due Diligence Testing Schedule is available upon request. All our products are not positively released on microbiological results.		
<b>CONTAMINANTS MONITORING</b>	G.R. Wright's has a robust Due Diligence Programme in place to monitor any potential contaminants in relation to our core ingredient (Wheat/Flour). We participate in collaborative industry surveys that are organised through are trade association (Nabim), in order to provide detailed data on behalf of the milling sector and is representative for the whole country.		
	<b>Contaminant</b>		<b>Limit</b>
	DON (Deoxynivalenol)		750ppb
	ZON (Zearalenone)		75ppb
	OTA (Ochratoxin)		3ppb
	Cadmium		0.1mg/kg
	Lead		0.2mg/kg
	Pesticide Residues		Not Exceeding MRL
<b>NOTES:</b>	<ol style="list-style-type: none"> <li>1. Material Safety Data Sheet available separately upon request.</li> <li>2. Flour and flour-based mixes are raw ingredients and therefore it is recommended to undergo further thermal processing (i.e. baking/cooking) before being consumed.</li> <li>3. As and when required, wheat gluten may be added to flour in order to help meet protein specifications. All wheat gluten is purchased from approved suppliers. It may originate from any of the following countries, UK, Belgium, France or Sweden.</li> <li>4. All specifications submitted to customers are deemed to be approved after 14 days of submission unless contacted by Customer within this period for further information.</li> </ol>		

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